EQUIPMENT, UTENSILS, and LINENS

OBJECTIVE:

Identify the procedures for safe handling and storage of equipment, utensils, and linens

Chapter 4 - FDA Food Code

OVERVIEW

- ✔ Identify required materials
- ✔ Discuss proper design and construction requirements
- ✔ Outline cleaning and sanitizing methods
- ✔ Identify laundering requirements
- ✔ Outline procedures for protecting clean items

SPECIFIC USE LIMITATIONS

- ✔Cast Iron
- ✔Pewter
- ✔China, Ceramic, Crystal
- ✔Copper
- ✔Galvanized
- ✔Soldered
- ✔Wood

DESIGN and CONSTRUCTION

FOOD CONTACT SURFACES

- ✔Smooth
- ✔Seamless
- ✔Free of crevices, corners
- ✔Easily accessible for cleaning and equipment
  --CIP EQUIPMENT
- ✔Removable for cleaning
- ✔Durable

SPECIFIC DESIGN and CONSTRUCTION REQUIREMENTS

- ✔ Temperature Accuracy
  (2^0 F food, 3^0 F ambient)
- ✔ Ice Machine Drain
- ✔ Clipper-Internal Baffles
- ✔ 3 Compartment-sinks
- ✔ Hot Water Sanitation
- ✔ Chemical Sanitizers

CLEANING and SANITIZING EQUIPMENT and UTENSILS

- Before using with a different raw food
- Before changing from raw to ready-to-eat
- Between uses with PHF and raw FF&V
- After possible contamination

CLEANING and SANITIZING EQUIPMENT and UTENSILS

- ✔ Thermometers
- ✔ Food Contact Surfaces:
  - – Every 4 hours with PHFs
  - – Otherwise every 24 hours
- ✔ Non Food Contact Surfaces--
- ✔ As needed

SANITIZING EQUIPMENT and UTENSILS

- Frequency
  - After cleaning/After use
- Methods
  - Hot Water (160^{0} F surface temp.)
  - Chemical

LAUNDERING

- Non-contact linens
  - Between operations
- Food Contact Surfaces
  - Between each use
- Dry Wiping Cloths
  - As often as needed to prevent contamination

PROTECTING CLEAN ITEMS

- Air Dry Equipment and Utensils
- Store Dry Equipment
  - 6 inches off floor
  - Covered or inverted
- Storage Restrictions:
  - -Locker rooms-toilets
  - -Garbage or mechanical rooms
  - -Under non-shielded lines

PROTECTING CLEAN ITEMS

- Under sources of contamination

✔ Tableware Storage

- –Pre-wrapped
- –Not pre-wrapped
  - --Handles up
  - --Pre set

SUMMARY

- ✔ Identified required materials
- ✔ Discussed proper design and construction requirements
- ✔ Outlined cleaning and sanitizing methods
- ✔ Identified laundering requirements
- ✔ Outlined procedures for protecting clean items